

FIVE WORKMEN WERE INJURED

Launching of the Big Battleship New Hampshire Occasion of an Accident.

Camden, N. J., June 30.—The battleship New Hampshire was launched at the yards of the New York Shipbuilding company here today. Miss Hazel E. McLane, daughter of Governor McLane of New Hampshire, christened the battleship. Miss Marion Shortwell of Cambridge, N. H., and Miss Margaret Thayer of Concord, N. H., were maid of honor. Governor McLane and his staff and other distinguished persons witnessed the launching. The New Hampshire is a sister to the battleship Kansas which was recently launched.

Five workmen were injured while at work clearing away the props which held the big vessel. The timbers gave way without warning and the men were hurled some distance by being hit by the props. James Campbell of Gloucester, and Joseph Kappakinski were taken to a hospital severely bruised and badly lacerated. Campbell's condition is serious. The other workmen are only slightly injured.

Half Completed.
The New Hampshire is about 50 per cent completed. The contract under which the battleship was built calls for a main armament of eighteen knots speed for a period of four consecutive hours. The hull is of steel throughout and is fitted with armor and docking keels.

The general dimensions are: Length over all, 455 feet, 4 inches; extreme beam to molding, 75 feet, 5 1/2 inches; to outside of plating, 76 feet 8 inches; extreme beam to outside of armor, 76 feet 10 inches. The armament of the New Hampshire will be: Main battery, four 12-inch, eight 8-inch, twelve 3-inch breech loading rifles; secondary battery, twenty 5-inch, or 14-pounders, rapid fire guns; 50 calibre in length; twelve 3-pounders, semi-automatic; six 1-pounder automatic guns; two 1-pounder semi-automatics; two 3-inch field pieces; two machine guns of 30 caliber and six automatics of 30 caliber.

The battleship's propelling power will consist of twin screw, four cylinder, triple expansion engines of a combined indicated horsepower of 18,000. Each engine will be placed in a separate water tight compartment.

Painting.
And general decorating. F. P. Keate, 22 E. 6th South. Bell phone, 1610-Y.

GARFIELD EXCURSION.
Sunday trips to busiest spot in Utah. Round trip 50c. Trains at 11:30 a. m. and 2:30 p. m. Great Salt Lake at its best. World's greatest copper smelter. New modern town on the shore. Roam the hills and view the mammoth improvements.

NEW BOOKS FOR LIBRARY
Thirty Volumes Will Be Added to the Shelves Tomorrow Morning.

The following thirty books will be added to the public library Monday morning:

Miscellaneous.
Armstrong—"Agnosticism and Theism in the Nineteenth Century."
Bonney—"Cathedral Abbeys and Churches," three volumes.
Brooks—"Philosophy of Arithmetic."
Calkins—"Introduction of Psychology."
Dibbin—"Annals of the Edinburgh Stage."
Duncan—"New Knowledge."
Lodge—"Life and Matter."
Hilpin—"Earth and Its Story."
Lang—"Secret of the Totem."
Muller—"My System."
Orr—"Problem of the Old Testament."
Oswald—"Individuality and Immortality."
Richard—"Cost of Shelter."
Snyder—"Dairy Chemistry."
Stevens—"Copper Handbook," Volume 5.
Turner and Hobart—"Insulation of Electric Machines."

Waters—"New Voyage to America."
Walstein—"Sub-conscious Self."
Ward—"Practical Exercises in Elementary Meteorology."
Ward—"Best Sugar Manufacture and Refining," Volume 1.
Wise—"Citizenship."

Fiction.
Brown—"Court of Love."
Burgess—"Little Sister of Destiny."
Page—"Pastime Stories."
Trollope—"Vicar of Bullhampton," two volumes.

IN PERFECT HEALTH
one never "feels" the digestive organs. They are forgotten like any other part of a perfect running machine. No jar, no shock, no sensations at all; just easy, pleasant, restful work—duty well done.

The Way
lies in the proper selection of food and drink, getting down to Nature's principles, plenty of good air, good water, and particularly plenty of good food that will easily digest, and nourish and rebuild—not clog up.

A Food Expert
understood how the body worked upon food and what kind of elements it required to rebuild itself, used this knowledge in a skillful way to produce a perfect food and called it

Grape-Nuts

There is the natural Phosphate of Potash and Albumen, from which the life forces make the soft gray filling of nerve centres and brain, so brain and nervous prostration disappear for the user of Grape-Nuts.
Then again, in Grape-Nuts the starchy part of the Wheat and Barley has been changed into a form of sugar at the factory, and as that is exactly the condition which starchy food, bread, cake, oatmeal, potatoes, etc., assumes after the first act of natural digestion has taken place, we find Grape-Nuts has passed through this process, outside the body, and is therefore properly termed pre-digested, a tremendous help for those who are a bit weak in digestive power. And so comes

The Old Joy
of health, with its youthful glow and warm, keen pulse of vigor and energy. The years are forgotten, and so is the stomach, but you'll know you have a strong, sturdy, well-fed brain, for all the important brain-building elements are in GRAPE-NUTS. Dozens of choice recipes for fascinating dishes found in the pkg.

A trial 10 days of GRAPE-NUTS proves.
"THERE'S A REASON."

FOURTH OF JULY LUNCHEON

CORNELIA C. BEDFORD.

Now that harmless vegetable colorings can be easily obtained it is a temptation to use them quite freely. This is especially true with greens, shades of red and pink, yellow and orange. These are not in bad taste, since many foods are found in these colors, but in planning a fourth of July meal it is best to concentrate any color scheme on the decorations. Since no foods come naturally in blue, if the hostess has an oblong low pan which is watertight it is possible to construct a flag in flowers, using white carnations, scarlet geraniums and blue ageratum or the pretty corn flower or bachelor's button. For the menu try these dishes:

Purée of Green Peas with Croustons.
Sardines with Parmesan.
Olives.
Gherkins.
Broiled Tenderloin, Horseradish Sauce.
Fried French Potatoes.
Mussat Water Ice.
Tomato and Watercress Salad.
Wafers.
Raspberry Ice Cream.
Angel Cake.

Following the menu in its natural order we begin with the soup. Put one pint of shelled green peas on to cook in one pint of boiling water. In twenty minutes add one pint of real stock; one teaspoonful of chopped onion, one slice of carrot, a quarter of a bay leaf, a sprig of parsley, a half teaspoonful of salt, a dash of white pepper and a saltspoonful of sugar. Boil slowly for twenty minutes longer or until the peas are very soft, then rub through a strainer into a bowl. Add one cup of milk and a scant tablespoonful of flour, rubbed smooth in cold water. Boil up for three minutes, see that the seasoning is right, and when taken from the fire add one cupful of hot cream. Serve with this croustons cut in inch dice and browned in butter.

Open a box of the best imported sardines. Lift them separately and carefully lay them on ungreased paper that as much oil may be removed as possible. Earlier in the day cut from stale sliced bread strips a trifle thicker and then the sardines, all crust being removed. Fry these pale brown in deep smoking hot fat, then drained spread them on flat pans. On each place a sardine. Heat thoroughly in a moderate oven, then sprinkle with grated Parmesan cheese, place two on each plate garnish with parsley and a bit of lemon and serve.

Two hours before luncheon pour over a half cupful of freshly grated horseradish enough cider vinegar to cover. Before using drain and press it as dry as possible. Make a sauce by melting together a quarter of a cupful each of butter and flour; when bubbling stir in gradually one pint of veal or chicken stock and when smooth add the horseradish mixture. Two minutes before serving add one tablespoonful of lemon juice and the drained horseradish mixed with a tablespoonful of melted butter. Allow one slice of tenderloin (cut an inch thick) for each person and broil it quite rare, yet not underdone. On a hot platter pour some of the sauce, arrange the broiled tenderloins on it and garnish with parsley, serving the remainder of the sauce in a bowl.

The potatoes which go with the meat should be pared and cut lengthwise in long strips a quarter of an inch wide and thick. After washing very thoroughly scald for half a minute in boiling water, then drain and soak in ice water for at least an hour. Dry on a soft cloth, then fry in smoking hot fat until golden brown. Drain on soft paper and serve as quickly as possible. The preliminary scalding tends to make them more crisp. The ice which precedes the salad, though named muscat, does not contain a drop of grape juice. Mix together the juice of four lemons, grated rind of one and a pint of granulated sugar, and let stand one hour; soak a tablespoonful of granulated gelatin in three tablespoonfuls of cold water, and when soft dissolve in a pint of boiling water. Add this to the lemon and sugar mixture, stir until dissolved, color a very delicate green and strain. When cold add a half cupful of sherry and freeze, serving it in punch glasses.

Select small yellow tomatoes for the salad. Cut a piece from the stem end of each and scoop out the interior. Drain well, then stuff with watercress which has been dressed with a little French dressing. Serve each on a lettuce leaf with a spoonful of mayonnaise on the top.

Early in the morning scald a pint of milk in a double boiler. Add to it a scant tablespoonful of flour blended smoothly with a little cold milk, stir for a moment then cover and cook for half an hour. Beat together one cupful and a half of sugar and three eggs, add this to the cooked milk and stir until thick as custard, then strain and cool. Rub one pint of raspberries through a fine sieve, add a tablespoonful of lemon juice and two tablespoonfuls of sugar and let stand for an hour. To the cold custard add one pint of rich cream, put in the freezer and give a few turns. When icy cold add the fruit and freeze until firm, then repack and stand away for two hours to ripen. With this serve angel or sponge cake, or, if preferred, small, fancy cakes.

METEOROLOGICAL REPORT.

Yesterday's Record at the Local Office of the Weather Bureau.

Maximum temperature, 82 degrees; minimum temperature, 55 degrees; mean temperature, 68 degrees, which is 6 degrees below the normal. Accumulated deficiency of temperature since the first of the month, 11 degrees. Accumulated deficiency of temperature since Jan. 1, 188 degrees. Total precipitation from 6 p. m. to 6 p. m., none. Accumulated excess of precipitation since the first of the month, 72 inch. Accumulated excess of precipitation since Jan. 1, 4.08 inches.

CHURCH ANNOUNCEMENTS

Episcopal.

St. Paul's church, Main and Fourth South streets. Rev. Charles E. Perkins, rector.—Services: Holy communion, 8 a. m.; Sunday-school, 9:45 a. m.; evening service and sermon, 11 o'clock. Evening prayer and address at 5 o'clock.

St. John's chapel, Richmond avenue near Ninth East street.—Sunday-school at 9:45 a. m.; evening service and sermon, 8 p. m.

St. Mark's cathedral, 275 East First South street. Rev. Benjamin Brewerton, dean.—Holy communion, 7:30 a. m.; Sunday-school, 9:45 a. m.; holy communion and sermon, 11 a. m.; evening prayer and sermon, 8 p. m.

St. Peter's chapel, Fifth North and Fifth West streets.—Sunday-school, 9:45 a. m.; evening prayer, 7 p. m.

Methodist Episcopal.
First Methodist Episcopal church, corner of Second South and Second East streets, Benjamin Young, pastor.—Services at 11 a. m. and 8 p. m.; morning topic, "The Obedient Sparrow," evening subject, "A Trip to the Hills." Sunday-school at 9:45 a. m.; Epworth league at 7 p. m.

Hill M. E. church, Ninth East and First South. D. M. Helmick, pastor.—Preaching at 11 a. m. and 8 p. m. by the pastor, Miss Minnie Gallagher will sing a solo at the morning service and Miss Irma Smith will play a piano solo. Sunday-school at 10 o'clock. Epworth league at 7 p. m. by Miss Honeychurch and Miss Lillian Trapp. A cordial invitation to all these services. Ladies' Aid will meet with Mrs. Judge Morse, 920 Brigham street, Tuesday afternoon at 2 o'clock.

Second Methodist Episcopal church, Waterloo.—Sunday-school at 10 o'clock. Ellis Jayne, superintendent; class meeting at 11 o'clock; young people's meeting at 8:45; vesper service and sermon at 7 o'clock; prayer meeting Wednesday evening at 7:30.

Baptist.
First Baptist church, corner Second South and Second West streets. Rev. D. A. Brown, pastor.—Preaching at 11 a. m. and 2 p. m.; Sunday-school at 12:30 p. m.; Epworth league at 7 p. m.; prayer meeting at 8 o'clock p. m. Communion and reception of members at morning service. Wednesday evening service at 8 o'clock.

Rio Grande Mission chapel, Second South between Ninth and Tenth West streets.—Sunday-school at 9:30 a. m.; George Paul, superintendent.

Burlington Mission chapel, corner Indiana avenue and Navajo street.—Sunday-school at 9:30 a. m.; Harry Jacobs, superintendent.

East Side Baptist church, Seventh East and Third South. Rev. S. A. Hayworth, pastor.—Divine worship at 11 a. m. Subject of sermon, "Glorifying Jesus." Hand of fellowship to new members and observance of the Lord's supper following the sermon. Sunday-school at 12:15 p. m.; Christian Endeavor at 7 p. m.; preaching at 8 p. m.; evening song, "The Christian Natural Life." Prayer meeting Wednesday evening at 6 o'clock.

Presbyterian.
Third Presbyterian church, corner of Eleventh South and Eleventh East streets.—Morning service at 11 o'clock. Sermon by Rev. Robert M. Stevenson, D. D., president of Westminster college. Sunday-school meets at 12:15 p. m.; Y. P. S. C. E. at 7:30 p. m. in the church auditorium. There will be no mid-week services this week.

First Presbyterian church, northeast corner of South Tenth and C streets. Rev. W. M. Paden, D. D., pastor.—Morning service at 11 o'clock; evening service at 7:45 o'clock. Topic, "A Talk on the Sea Wolf." Sunday-school services at 12:30 p. m.; Endeavor society at 6:30 p. m.; mid-week services on Wednesday evening; teachers' meeting at 7:30; conference and prayer at 8 p. m. All seats free. Strangers are cordially invited and made welcome to all these services.

Lutheran.
Our Savior's Evangelical Lutheran church, Fourth East between Fourth and Fifth South.—Sunday-school at 10:30 a. m. Sunday services at 2:30 p. m. with sermon by Rev. M. Lankow.

First German Evangelical Lutheran St. John's church, Seventh South near State, William J. Lankow, pastor.—Sunday-school at 9:30 a. m.; service at 10:30 a. m.

Swedish Lutheran church.—Feast of Tabernacle at Hill's park. Divine service at 11 o'clock in pavilion; dinner in park at 1 p. m.; 4 p. m. young people's and children's service. Address in Swedish by pastor and in English by Dr. P. A. Simpkin. Singing by choir and congregation; 6 p. m. supper; 7 p. m. homeward bound.

Scientist.
First Church of Christ, Scientist, 326 East Third South street.—Sunday-school at 9:45 a. m.; church service at 11 a. m. and 8 p. m. subject, "Life." Strangers are especially welcome. Each Wednesday evening at 8 o'clock a meeting is held to listen to the testimony of healing of both sun and sickness. All are welcome to these services. Free reading-rooms open daily from 10 a. m. to 5 p. m. in rooms 607-608 Scott building, 108 Main street. Take elevator.

Second Church of Christ, Scientists—L. O. O. F. hall, corner of Eleventh East and Eleventh South. Lesson sermon at 11:05 a. m. subject, "Life." Sunday-school at 12:15 p. m. Wednesday evening testimonial meeting at 8 o'clock.

Congregational.
Phillips Congregational church, Fifth South and Seventh East, Rev. P. A. Simpkin, pastor.—Services this day at 11 and 7:45. Morning sermon, "The Value of Life's Obstacles." Evening at 8, song service with special music by the quartette and soloists. Sunday-school at 12:15; Christian Endeavor at 6:45. Cordial welcome to all worshippers at these services.

Unitarian.
First Unitarian church, 238 South Second East street, Rev. Frank Fay Eddy, pastor.—Morning service at 11, sermon by the pastor on "The Religion of an American Citizen." Music by Unity quartette.

UTAH POULTRY PLENTIFUL
Black Bass a Trifle Cheaper—California and Utah Vegetables Arriving.

Utah poultry is coming in much more plentifully than at any time yet this season. Retail prices remain the same, but wholesalers are now charging 16 cents for Utah hens and 15 cents for eastern. Springs are 25 cents a pound wholesale.

The fish market is well supplied with all varieties. Utah black bass arrived in quantities yesterday, and sold at 30 cents per pound. A carload of mixed California vegetables arrived yesterday and was distributed among the retail dealers. These prices are unchanged except that cucumbers of a good size are now sold for 5 cents each. Utah cabbage is coming in freely and retailing at 10 cents a pound. There is plenty of fruit with bananas a trifle cheaper. Plenty of Utah currants are coming and these are still selling at 10 cents a cup.

MARRIAGE LICENSES.

2524—Ed P. Hanson, West Jordan.
Olga Jensen Novgaard, West Jordan.
2525—James M. Savage, Baldwin, Miss.
Helma R. Larson, Salt Lake.
2526—George C. Harvey, Salt Lake.
Rhea Catto, Salt Lake.
2527—Lester A. Thompson, Salt Lake.
Olivia Nielson, Salt Lake.
2528—Roscoe B. Dixon, Salt Lake.
Effie M. Chilson, Salt Lake.

SUMMER RASHES



Soothed by Baths with Cuticura SOAP.

And gentle applications of Cuticura, the great Skin Cure, and purest and sweetest of emollients. For summer rashes, irritations, itches, chafings, sunburn, bites and stings of insects, tired, aching muscles and joints, as well as for preserving, purifying, and beautifying the skin, scalp, hair, and hands, Cuticura Soap and Cuticura Ointment are Priceless.

Patent Drug & Chem. Corp., Sole Props., Boston. Mailed Free, "How to Cure for Skin, Scalp, & Hair."

WHY BE LATE? PHONE 66 FOR THE CORRECT TIME.



NEWBRO'S HERPICIDE.

BENEFITTED

Miss Clutter's Hair

READ HER LETTER ABOUT IT:

"I herewith enclose you one of my latest photographs, which will show you what Newbro's Herpicide has done for my hair. Since using your remedy my hair is much longer than it was, and it has that lustre to it that one's hair always has when the scalp is in a healthy condition."

(Signed) MISS MADELINE CLUTTER, No. 4350 Berkeley Ave., Chicago, Ill.

The immense popularity of Newbro's Herpicide, particularly among the better class, is due to the fact that it never disappoints. It does all and more than is claimed for it.

Its delightful fragrance, perfect clearness and freedom from grease or oil, appeal to the discriminating, and its cleansing, refreshing and health-giving-effect upon the scalp is immediately apparent.

Herpicide makes the hair light and fluffy and gives it a silken gloss.

Extraordinary long hair is a gift of Nature that relatively few possess, but not many would complain if they could save Nature's head covering in its original beauty and luxuriance.

The dandruff germ is the greatest enemy of abundant hair. This is on account of the highly contagious nature of dandruff, which makes it almost impossible to escape the disease without the occasional use of a germ destroying solution.

Newbro's Herpicide is the ORIGINAL remedy that "kills the dandruff germ." It promptly eradicates dandruff, stops falling hair and, (except in chronic baldness) restores the hair to its former health and activity. Herpicide stops itching of the scalp almost instantly.

At Drug Stores. Send 10c in stamps to THE HERPICIDE CO., Dept. N. DETROIT, MICH., for a sample.

See window display at Smith Drug Co. Special Agents.

Miss Madeline Clutter.